



pepperoni or salami

mushrooms

herbs (oregano, basil)



margherita

cheese

tomato

PIZZA TOPPINGS:



DIRECTIONS:

1. Put the yeast into the 200ml of lukewarm water along with the sugar. Leave this to stand for 20 min.
2. Place the flour and pinch of salt in a bowl.
3. Whisk the yeast with a fork and add the olive oil.



PIZZA MAKE

HOW TO

WHAT YOU NEED.

PIZZA DOUGH:

- 1lb of plain white flour.
- 1tbsp of olive oil.
- dried active yeast.
- 200ml lukewarm water.
- 1tsp of sugar.
- pinch of salt.



TO PREPARE:

- Turn the oven on and set the temperature on 180°.
- Grease the piggy tin. Put the dough in the tin.
- Open the piggy sauce and pour it on the dough.
- Place your cheese on top of that and then add other ingredients.
- Sprinkle with spices.
- Bake for 20 - 25 minutes.

- tomato sauce
- mushrooms
- cheese
- piggy dough
- pepperoni or salami
- oregano, salt and pepper



4. Combine the yeast mixture with the flour little by little.
5. Knead the dough. Leave it in a warm place to rise for 20 - 30 minutes.
6. When the dough has risen. Break again for a minute.
7. Roll into the desired piggy base shape. Put in the tin, cover with topping and bake.